



WINE PAIRING FEATURING

*The Prisoner from
Napa Valley*

MAY | NAPA VALLEY, CALIFORNIA



Kim Wollman, NJ Field Sales Mgr. | Prisoner Vineyard
Friday, May 30th | 6:30pm - 9:00pm

Adults \$95 Plus Tax & Gratuity | By Reservation 609-397-8300 Ext. 500
At The Lambertville Restaurant



Tasting Discussion
At The Lambertville Restaurant
Kim Wollman, NJ Field Sales Mgr. | Prisoner Vineyard

North of San Francisco, Napa Valley lies, homing hundreds of renowned vineyards. With a near perfect climate year round, a well diverse topography, and diversity in soils, the valley is perfect for growing wine grapes. Napa Valley is known for producing some of the best wines including, Cabernet Sauvignon, Cabernet Franc, and Sauvignon Blanc.

Course 1

Unshackled Sauvignon Blanc

*spring vegetable flatbread
goat cheese, asparagus, radish, arugula,
carrots and pea shoots (served chilled)*

Course 2

Unshackled Pinot Noir

*lollipop chicken with cherry gastrique and rhubarb
OR
sweet potato gnocchi with cranberry,
pine nuts and rhubarb V*

Course 3

Prisoner Red Blend

*seared short rib with blackberry molé,
queso fresco and tortilla strips
OR
seared tofu with blackberry molé and tortilla strips V*



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